



SAUVIGNON BLANC 2025

AWARDS

95 Points (5 Stars) - Sam Kim, Wine Orbit, January 2026

90 Points (4 Stars) - Jane Skilton MW, © The Real Review, therealreview.com, Jan 2026

"Pristine and gorgeously expressed, the bouquet shows passionfruit, feijoa, kaffir lime, and fresh herb characters. On the palate, it's intense and lively with excellent fruit purity and persistence. Wonderfully styled with saline texture and fine acidity, making it highly enjoyable."

Sam Kim, Wine Orbit

TASTING NOTE

Delightful and expressive on the nose with lemongrass and restrained tropical passionfruit elements. The palate has well balanced zesty acidity leaving an appealing juicy finish.

WINEMAKERS NOTE

2025 was our 50th vintage and produced beautiful fruit thanks to outstanding flowering weather and settled sunshine during the crucial late summer-autumn period. Grapes were harvested in great condition - beautifully ripe and packed with flavour.

Fresh, aromatic Sauvignon Blanc flavours were encouraged prior to vintage through careful canopy management. The fruit was de-stemmed and pressed immediately after harvest, and a cool fermentation was initiated in stainless steel tanks to retain the clean aromatic fruit characters.

THE VINEYARD

Our Appleby vineyard is situated on a wide river flat, about 1.5km from the sea, which helps moderate temperatures. The soil is gravelly sandy loam, which marks the sites of Māori kūmara (sweet potato) beds prior to European settlement in the early 1800s. The Māori transferred and spread fine gravel and sand over the land to provide suitable soils for their kūmara plantings. Scrub was burned to give ash and charcoal, which increased soil fertility and characteristic topsoil. This fertility is now considerably reduced due to modern farming. The soils are, however, very sandy and free-draining. The water table is relatively high, ensuring adequate underground water.

WINE ANALYSIS

Vineyard: Seifried Appleby vineyard

Date of Harvest: Mid-late March 2025

pH of Wine: 3.15

T.A of Wine: 7.2g/L

Residual Sugar of Wine: 1.1g/L

Alcohol: 11.5%

Suitable for Vegetarian and Vegans: Yes

FOOD MATCH

Enjoy with fresh steamed mussels in broth or a creamy feta and thyme tart.

Seifried Estate. 184 Redwood Road, Appleby, Nelson, New Zealand



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Sustainably accredited winegrowers

